



Chinese Pork Buns Makes 16 pork buns

For the Chinese BBQ Pork

1 lb. boneless pork ribs, trimmed	1 Tbs. soy sauce
1 Tbs. Roasted Sesame Oil	1 Tbs. Honey
Ginger White Balsamic	
2 Tbs. oyster sauce	2 Tbs. ketchup
2 Tbs. dark brown sugar	

Mix all the ingredient together well in a plastic zip-lock bag and marinate the pork for a minimum of 4 hours or overnight. Preheat the oven to 375 and roast the pork on a baking rack for 2 hours, basting twice with the reserved marinade in the bag. Proceed to making the dough once the pork is in the oven. After two hours, remove from the oven and allow to cool. Cut in to small 1/4 inch pieces and set aside.

For The Dough

1 cup warm milk	1/4 cup
warm water	
2 large eggs, (one for egg)	3 tbs.
safflower, peanut or sunflower oil	
2 Tbs. granulated sugar	

1/2 tsp. salt

3 3/4 cups

all purpose flour

2 1/4 tsp. dry instant yeast

If using a bread machine to make the dough, follow the manufacturers directions. If making the dough in a mixer or by hand, mix all the wet ingredients together in a large bowl. Add the sugar and salt and whisk to combine. Combine the flour and yeast and mix in to the wet ingredients. Knead for up to three minutes and then allow to double in volume for up to two hours, covered in a warm place. After making the filling below, preheat the oven to 350 and divide the dough in two equal pieces and roll in to 10 inch long ropes. Cut each rope in to 8 pieces. Shape the pieces in to balls and then roll out in to round pancake shapes. Place two tablespoons of the filling in to the center of each dough circle. shape the dough around the filling pinching the edges to seal. Place seal side down on to a parchment lined baking sheet. Brush with a beaten egg and bake for 25 minutes.

For The Filling

1 Tbs. sunflower, peanut oil

1 tsp. Roasted

Sesame Oil

1 Tbs. fresh grated ginger

1 Tbs. crushed

garlic

1/2 medium onion diced fine

1/2 cup water

1 Tbs. oyster sauce

1 Tbs. soy sauce

1 Tbs. plum sauce

1 tbs. Honey

Ginger White Balsamic

2 tsp. corn starch

Mix together all the sauces, water and cornstarch together in a small bowl.

In a wok or saute pan over medium flame, heat the vegetable oil. Add the diced onions and saute until tender and translucent but not browned. Add the garlic and ginger and cook for another minute. Add the diced pork and the sauce mixture. Cook until thickened and heated through.